

## CHOCOLATE SEMIFREDDO

*Amaze your friends with a spoon dessert that seems straight out of a pastry shop! This chocolate semifreddo recipe, served in a glass bowl, is also a delight for the eyes.*



### INGREDIENTS:

**100 g** Emilia dark chocolate  
**2 tbsp** Emilia bitter cocoa powder  
**250 g** sugar  
**8** egg yolks  
**1/2 lt** whipping cream  
**20** cookies (like shortbread)  
**5** sheets of gelatin  
**some** Marsala



Difficulty  
HARD



Preparation  
340 min



Portions  
6/8

**1** Place the gelatin sheets in cold water. Melt the dark chocolate in a double boiler and keep warm. Whip the cream and chill in the refrigerator. Roughly crumble the cookies.

### TIP

This delicious semifreddo can be served in individual bowls, topped with crumbled nut brittle and edible violets.

**2** Prepare a zabaione: in a saucepan with a round bottom, beat the egg yolks with the sugar until frothy, slowly adding 10 tablespoons of marsala, while stirring. Cook the zabaione in a double boiler, until it expandup and starts to boil. Wring out the gelatin, add to the zabaione and dissolve by stirring constantly.

**3** Divide the cream into two equal parts, add the melted chocolate to one and most of the cookies. Let both creams cool and delicately fold in the whipped cream. Pour first the chocolate cream in a serving bowl, then the other cream. Cover with the remaining cookies and a dusting of cocoa powder. Cover the semifreddo with tinfoil and chill in the refrigerator for 5 hours. When serving, turn out onto a dessert platter.